

MAXIMUM USAGE LEVELS PERMITTED—Continued

Food (as served)	Percent	Function
All other food categories	1.0	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; processing aid, § 170.3(o)(24) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter; surface-finishing agent, § 170.3(o)(30) of this chapter; texturizer, § 170.3(o)(32) of this chapter.

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1983; 53 FR 5766, Feb. 26, 1988]

§ 184.1333 Gum ghatti.

(a) Gum ghatti (Indian gum) is an exudate from wounds in the bark of *Anogeissus latifolia*, a large tree found in the dry deciduous forests of India and Ceylon.

(b) The ingredient complies with the following specifications:

(1) *Viscosity of a 1-percent solution*. Not less than the minimum or within the range claimed by the vendor.

(2) *Limits of impurities*—(i) *Arsenic (as AL)*. Not more than 3 parts per million (0.0003 percent);

(ii) *Ash (acid-insoluble)*. Not more than 1.75 percent;

(iii) *Ash (total)*. Not more than 6.0 percent;

(iv) *Heavy metals (as Pb)*. Not more than 40 parts per million (0.004 percent); and

(v) *Lead*. Not more than 10 parts per million (0.001 percent).

(3) *Loss on drying*. Not more than 14 percent dried at 105 °C for 5 hours.

(4) *Identification test*. Add 0.2 ml of diluted lead acetate as outlined in “Official Methods of Analysis of the Association of Official Analytical Chemists,” 13th Ed. (1980), section 31.178(b), p. 529, under “Dilute Basic Lead Acetate Standard Solution,” which is incorporated by reference (Copies are available from the AOAC INTERNATIONAL, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877, or may be examined at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html), to 5 ml of a cold 1-in-100 aqueous solution of the gum. An immediate, voluminous, opaque precipitate indicates acacia. A small precipitate or clear solution which produces an opaque flocculent precipitate upon the addition of 1 ml of 3 N ammonium hydroxide indicates gum ghatti.

(c) The ingredient is used in food under the following conditions:

MAXIMUM USAGE LEVELS PERMITTED

Food (as served)	Percent	Function
Beverages and beverage bases, nonalcoholic, § 170.3(n)(3) of this chapter.	0.2	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter.
All other food categories1	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 49 FR 5612, Feb. 14, 1984]

§ 184.1339 Guar gum.

(a) Guar gum is the natural substance obtained from the maceration of the seed of the guar plant, *Cyamopsis tetragonoloba* (Linne) Taub., or *Cyamopsis psoraloides* (Lam.) D.C.

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(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 141, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the National Archives and Records Administration (NARA). For

information on the availability of this material at NARA, call 202–741–6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) The ingredient is used in food under the following conditions:

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Food (as served)	Percent	Function
Baked goods and baking mixes, § 170.3(n)(1) of this chapter	0.35	Emulsifier and emulsifier salts, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Breakfast cereals, § 170.3(n)(4) of this chapter	1.2	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Cheese, § 170.3(n)(5) of this chapter	.8	Do.
Dairy products analogs, § 170.3(n)(10) of this chapter	1.0	Firming agent, § 170.3(o)(10) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Fats and oils, § 170.3(n)(12) of this chapter	2.0	Do.
Gravies and sauces, § 170.3(n)(24) of this chapter	1.2	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Jams and jellies, commercial, § 170.3(n)(28) of this chapter	1.0	Do.
Milk products, § 170.3(n)(31) of this chapter	.6	Do.
Processed vegetables and vegetable juices, § 170.3(n)(36) of this chapter	2.0	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Soups and soup mixes, § 170.3(n)(40) of this chapter	.8	Do.
Sweet sauces, toppings and syrups, § 170.3(n)(43) of this chapter	1.0	Do.
All other food categories	.5	Emulsifier and emulsifier salts, § 170.3(o)(8) of this chapter; firming agent, § 170.3(o)(10) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1343 Locust (carob) bean gum.

(a) Locust (carob) bean gum is primarily the macerated endosperm of the seed of the locust (carob) bean tree, *Ceratonia siliqua* (Linne), a leguminous evergreen tree, with lesser quantities of seed coat and germ.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), pp. 174–175, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202–741–6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) The ingredient is used at levels not to exceed the following maximum levels:

MAXIMUM USAGE LEVELS PERMITTED

Food (as served)	Percent	Function
Baked goods and baking mixes, § 170.3(n)(1) of this chapter.	0.15	Stabilizer and thickener, § 170.3(o)(28) of this chapter.